

Viking Use/Installation Guide



Viking Range Corporation

111 Front Street

Greenwood, Mississippi 38930 USA

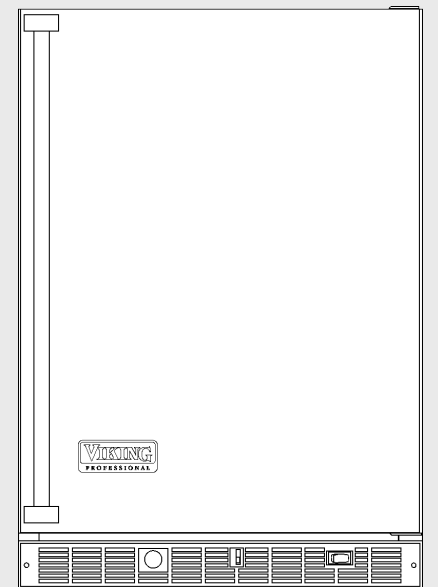
(662) 455-1200

For product information,

call 1-888-VIKING1 (845-4641)

or visit the Viking Web site at

vikingrange.com



Combination Beverage Center/
Ice Maker



Retain for Future Reference

IMPORTANT - PLEASE READ AND FOLLOW


- Before beginning, please read these instructions completely and carefully.
- **DO NOT** remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- Please observe all local and national codes and ordinances.
- Please ensure that this product is properly grounded.
- The installer should leave these instructions with the consumer who should retain for local inspector’s use and for future reference.

A GFI shall be used if required by NFPA-70 (National Electric Code), federal/state/local laws, or local ordinances.

- The required use of a GFI is normally related to the location of a receptacle with respect to any significant sources of water or moisture.
- Viking Range Corporation will NOT warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

If the use of a GFI is required, it should be:

- Of the receptacle type (breaker type or portable type NOT recommended)
- Used with permanent wiring only (temporary or portable wiring NOT recommended)
- On a dedicated circuit (no other receptacles, switches or loads in the circuit)
- Connected to a standard breaker of appropriate size (GFI breaker of the same size NOT recommended)
- Rated for Class A (5 mA +/- 1 mA trip current) as per UL 943 standard)
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations)
- Protected from moisture (water, steam, high humidity) as much as reasonably possible



WARNING

To reduce the risk of fire, electrical shock, or injury when using your combination beverage center/ice maker, follow basic precautions including the following:

•FOR YOUR SAFETY•


DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

It is your responsibility to be sure your combination beverage center/ice maker is:

- located so the front is not blocked to restrict incoming or discharge air flow.
- properly leveled.
- located in a well ventilated area.
- connected to the proper kind of outlet, with the correct electric supply and grounding. A 115 volt, 60 Hz, 15 amp fused electrical supply is required. **NOTE:** Time delay fuse or circuit breaker is recommended.
- not used by anyone unable to operate it properly.
- used only for its intended purpose.
- properly maintained.

•SAVE THESE INSTRUCTIONS•

PROPER DISPOSAL OF YOUR OLD REFRIGERATION PRODUCT



DANGER

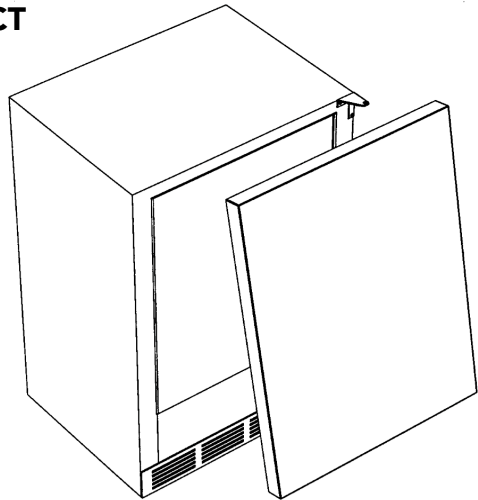
SUFFOCATION HAZARD

Remove doors from your old refrigeration product. Failure to do so can result in child entrapment, which can cause death or brain damage.

IMPORTANT: Child entrapment and suffocation are not problems of the past. Junked or abandoned combination beverage center/ice makers are still dangerous, even if they will sit for “just a few days.” If you are getting rid of your combination beverage center/ice maker, please follow the instructions below to help prevent accidents.

BEFORE YOU THROW AWAY YOUR OLD REFRIGERATION PRODUCT:

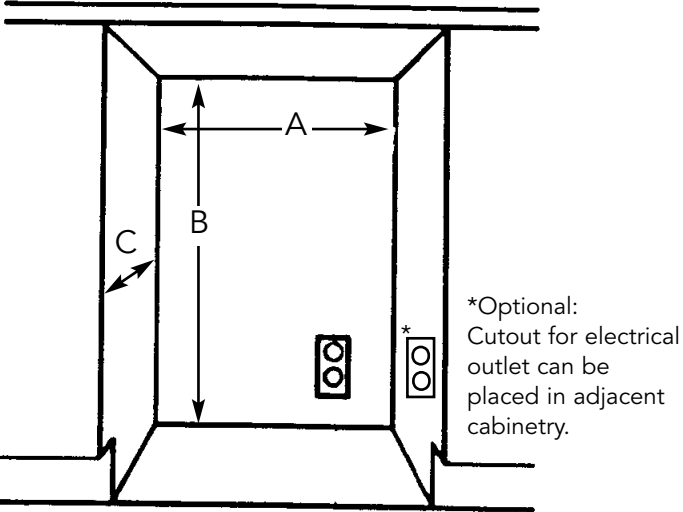
- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.



UNDERCOUNTER CABINET CUTOUT

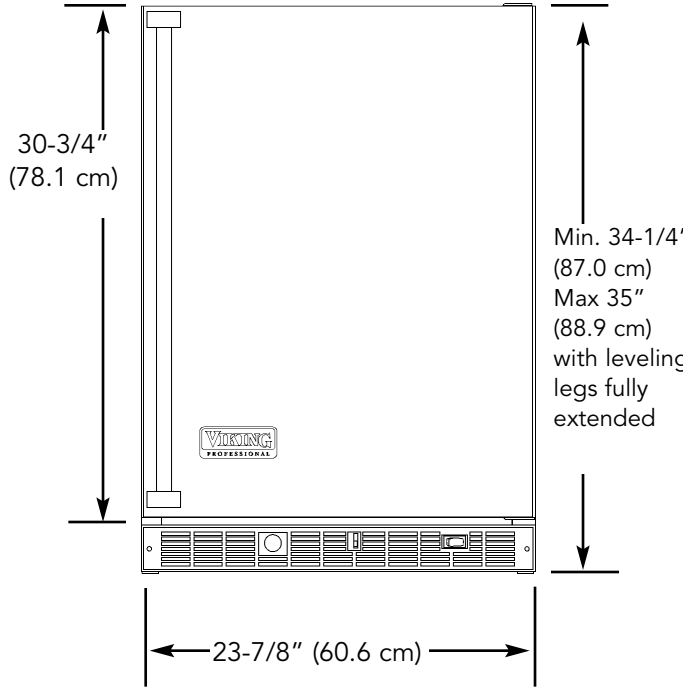
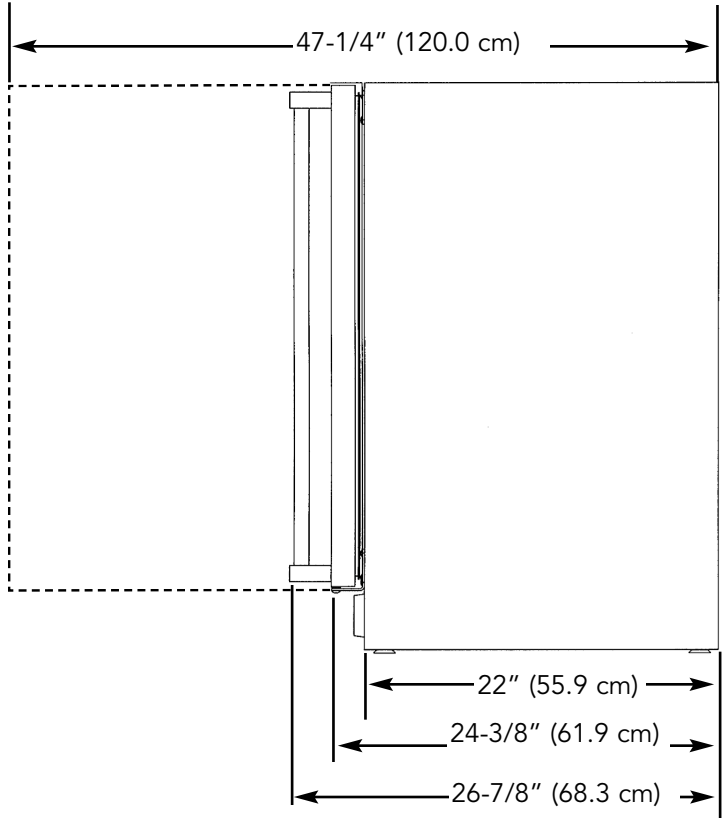
A	24" (61.0 cm)*
B	Min. 34-1/2" (87.6 cm) Max. 35-1/8" (89.2 cm)
C	24" (61.0 cm)

*24" width for cabinet only. 24-1/4" (61.6 cm) need for cabinet and door width clearance if door is recessed between cabinets.



SPECIFICATIONS/DIMENSIONS
PROFESSIONAL SERIES

- Basic Electric Data
- 115 VAC/60 Hz
 - Maximum amps - 3.3
 - Approximate Shipping Weight - 140 lbs. (63.2 kg)



GENERAL INFORMATION

Unpack

- 1. Remove banding from bottom of carton. Lift carton up and off of the unit.
- 2. Remove all tape and packaging material from the outside and inside of the cabinet.
- 3. Keep all carton packaging until your unit has been thoroughly inspected and found to be in good condition.

AREA REQUIREMENTS

Units Certified for Indoor Use - (black outer cabinet)

MUST BE INSTALLED IN AN AREA PROTECTED FROM THE ELEMENTS, SUCH AS WIND, RAIN, WATER (SPRAY OR DRIP).

- 1. Place unit so the front side will be completely unobstructed to provide proper air flow. The unit may be closed in on the top and three sides, but the front **MUST BE** unobstructed for air circulation and proper operation. Installation should be such that the cabinet can be moved for servicing if necessary.
- 2. Unit should be in a well ventilated area. Best results are obtained at temperatures between 65°F (18°C) and 80°F (27°C) for built-in products and 65°F (18°C) and 90°F (32°C) for freestanding products.
- 3. Provisions for electricity and water connection should be determined before placing unit in proper place.

Units Certified for Outdoor Use - outdoor models contain a T after the base model number (ex. VURI140T) and have a stainless steel outer cabinet.

- 1. Place unit so the front side will be completely unobstructed to provide proper air flow. The unit may be closed in on the top and three sides, but the front **MUST BE** unobstructed for air circulation and proper operation. Installation should be such that the cabinet can be moved for servicing if necessary.
- 2. Unit should be in a well ventilated area with temperature above 45°F (7.2°C) and below 110°F (43°C). Best results are obtained at temperatures between 60°F (16°C) and 100°F (38°C).
- 3. Provisions for electricity and water connection should be determined before placing unit in proper place.
- 4. For best performance, outdoor units should be installed away from direct sunlight or under a counter or shelter.

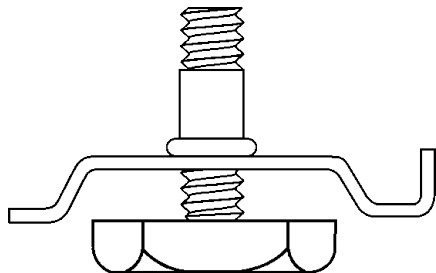
LEG LEVELER INSTALLATION

Read Before Installing Leg Levelers

⚠ WARNING

Do not lay unit on top, side, back, or front. If unit is accidentally laid in any position other than right side up, then the unit must remain in the upright position for at least 24 hours before plugging the unit in.

- 1. Four leveling legs are pre-installed in the base of the unit at the factory.
- 2. The unit should be leveled from front to back and side to side. If floor conditions do not allow the unit to sit level, adjust the leg levelers by turning the required leg leveler counter-clockwise to increase the height and clockwise to reduce the height.



FULL OVERLAY PANEL INSTALLATION

Note: Weight of wood panel must not exceed 20 lbs.

Wood Screws

- 1. A #10 pan head wood screw should be used to properly secure the wood frame. A total of 10 screws will be needed for a 3-1/2" (8.9 cm) kickplate or 8 screws for a 4" (10.2 cm) kickplate.
- 2. Only use pan head screws.
- 3. DO NOT select a screw that is longer than the wood thickness at the screw locations.
- 4. Use recommended pilot holes for the frame material. (See chart)

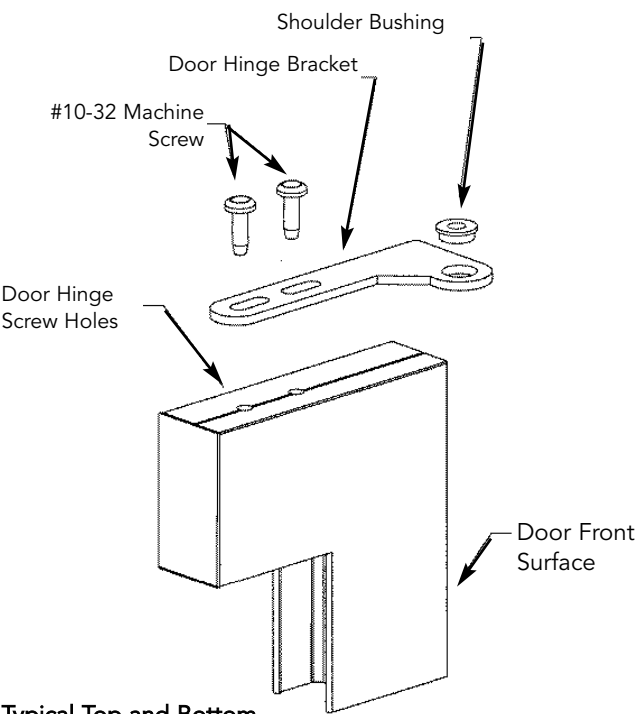
Working Material	Wood Screw Size #10
Hardwood	3/32 (0.24 cm)
Softwood	5/64 (0.20 cm)

Assembling Door Hinge Brackets

(Disregard if hinge brackets are already attached)

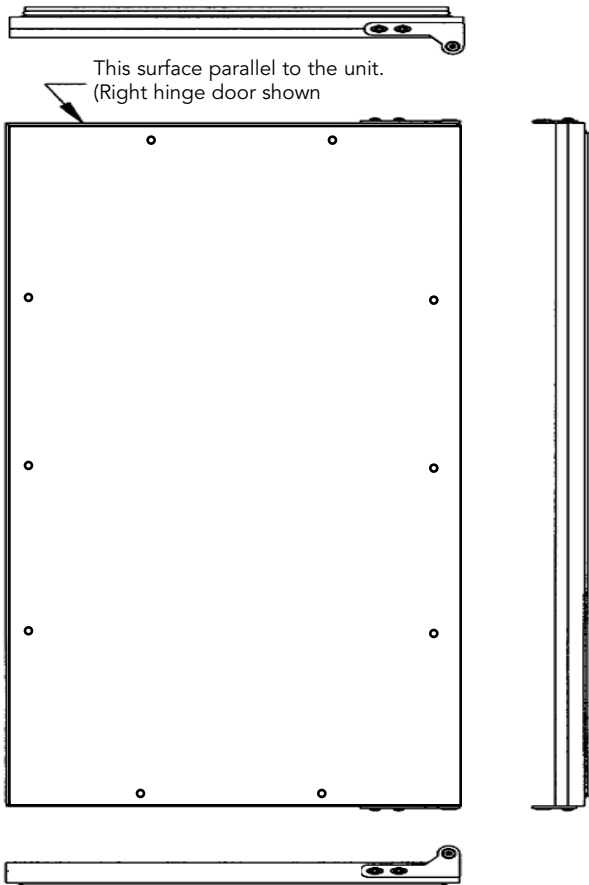
- 1. Attach the top and bottom door hinge brackets to the door with the #10-32 machine screws and a 1/8" allen head driver as shown in Figure 1 below.
- 2. Press in the shoulder bushings to the top and bottom door hinge brackets. Make certain that the shoulder is to the outside of the door as shown in Figure 1 below.
- 3. Test fit the door to the unit to make certain door will hang correctly. The door is hung correctly when the top of the door is parallel to the top of the unit. (See Figure 2) Adjustments can be made by loosening the door hinge machine screws and moving the door hinge brackets on the door.
- 4. Tighten all four (4) machine screws after adjustments have been made.
- 5. Remove the door from the unit by removing the units top hinge set screw and angling the door off of the bottom hinge pin.

Figure 1



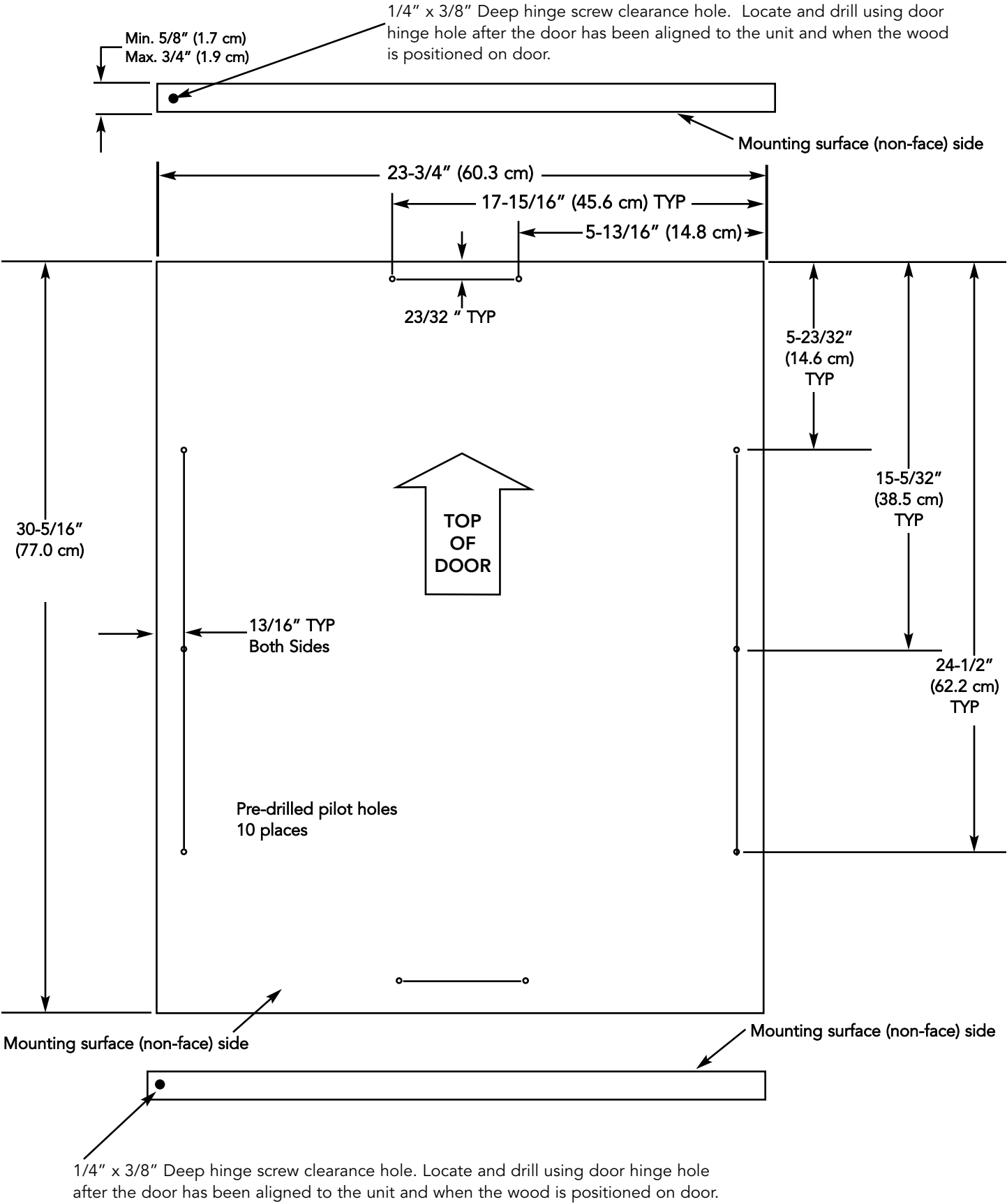
Typical Top and Bottom Door Hinge Bracket Assembly

Figure 2



SELECTING AND PREPARING THE OVERLAY PANEL

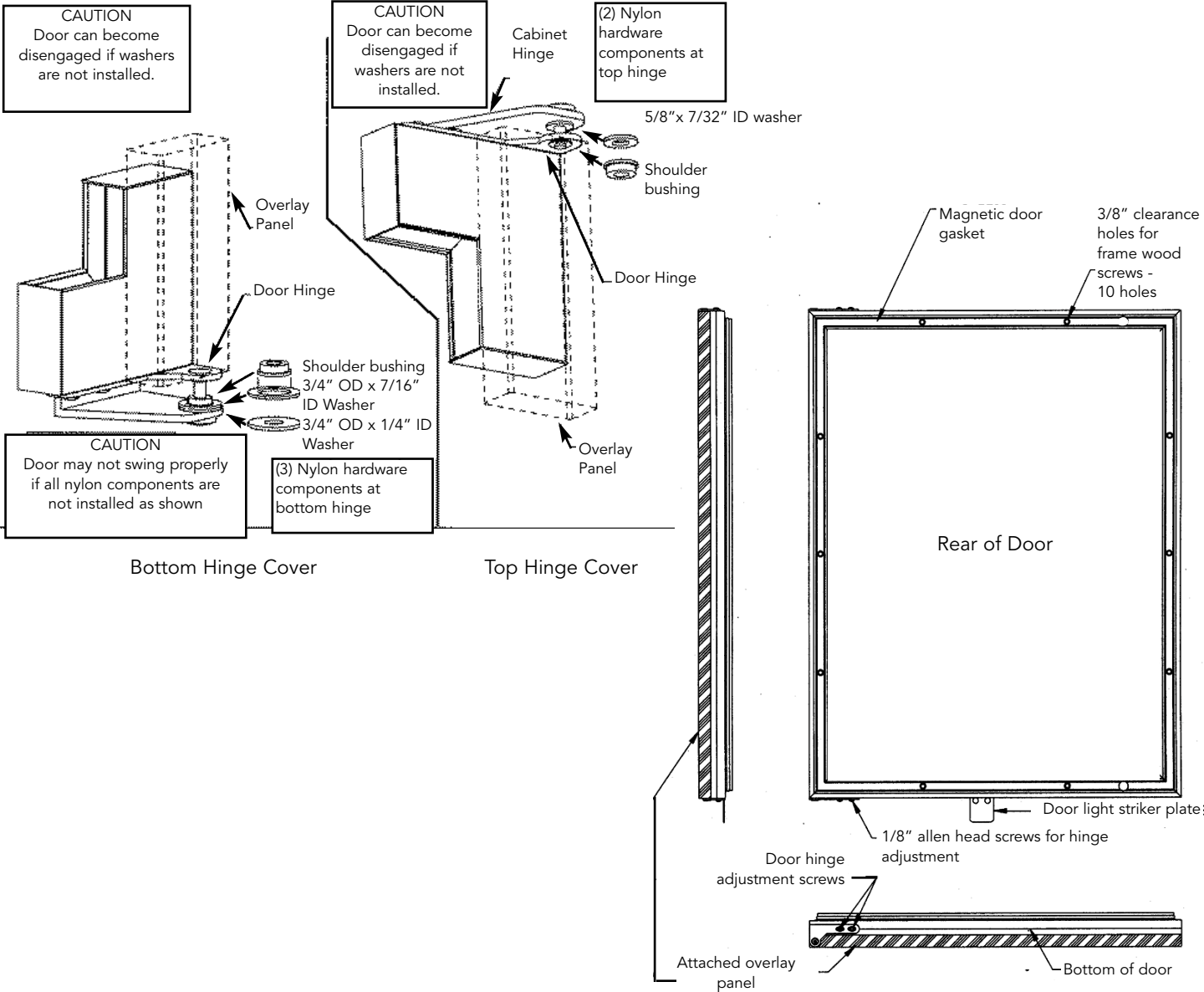
FOR A 3-1/2" TOE KICK
(COVERS THE ENTIRE DOOR EXTRUSION)



ATTACHING THE OVERLAY PANEL TO THE DOOR

1. If the door is attached to the unit, remove by unscrewing the top allen head set screw at the top hinge. Remove the door by angling the door off of the bottom hinge pin.
2. Peel back the door gasket to expose the screw holes.
3. Set the overlay panel flush to the front of the door in the desired location. Clamp the overlay panel to the door if necessary.
4. Insert the wood screws through the back of the door into the pilot holes in the overlay panel and tighten.
5. Reinstall the door gasket by pressing into the door channel. Make certain the corners are inserted fully.
6. Install the door to the unit. Use the supplied plastic washer as shown in the figure below.
7. Realigning the door may be necessary. Any final door adjustments can be made using a 1/8" allen head driver to adjust the door's brackets. (See figure below)
8. Attach the door light striker plate as shown using the 5/16" hex or phillips head screws provided. Make certain the light is able to turn on and off when the door is opened and closed.
9. Attach the door to the unit by reversing step number 1 above.

Hinge Hardware Installation Details



ELECTRICAL CONNECTION

⚠

WARNING

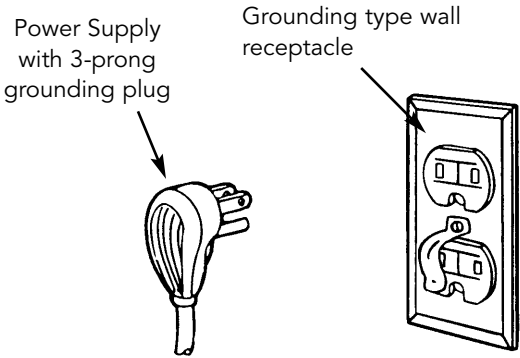
ELECTRICAL SHOCK HAZARD

Failure to follow these instructions could result in fire or electrical shock.

Electrical Requirements
A 115 volt, 60 Hz, AC only 15 amp fused electrical supply is required. (A time delay fuse or circuit breaker is recommended.) It is recommended that a separate circuit, serving only this appliance, be provided.

- ELECTRICAL GROUND IS REQUIRED ON THIS APPLIANCE.
- DO NOT UNDER ANY CIRCUMSTANCES REMOVE THE POWER SUPPLY CORD GROUND PLUG.
- DO NOT USE AN EXTENSION CORD

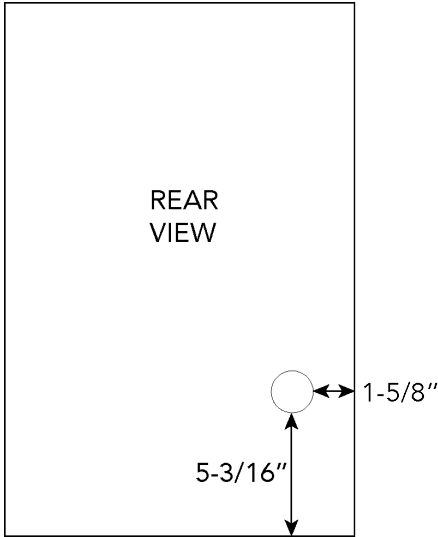
Recommended Grounding Methods
For your personal safety, this unit must be grounded. This appliance is equipped with a 7' (2.1 m) power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong grounding type wall receptacle grounded in accordance with the National Electrical Code and local codes and ordinances. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the customer to exchange the existing receptacle in accordance with the National Electrical Code and applicable local codes and ordinances. The third ground plug SHOULD NOT, under any circumstances, be cut or removed. All UL listed combination beverage center/ice makers are equipped with this type of plug.



WATER CONNECTION

- Observe and follow all local code(s) when installing appliance.
- Connect to a potable, active cold water supply line delivering water pressure at a minimum of 20 psi and a maximum of 120 psi.
 - Use 1/4" copper water tubing only and the supplied connection fittings to connect to the water valve's 3/4" garden hose fitting located at the rear of the unit.
 - Make certain all water connections are watertight after installation. Form the tubing so that it will not vibrate against the cabinet body or kink when your refrigerator is set in position.

WATER LINE LOCATION



Note: If water line is connected directly behind the unit, allow an additional 1" clearance.

FINAL PREPARATION

1. Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior of the unit should be washed thoroughly with hot, soapy water, rinsed and wiped dry to remove film residue and any installation dust or debris before being used. Solutions stronger than soap and water are rarely needed.
2. All stainless steel parts should be wiped with hot soapy water. If buildup occurs, do not use steel wool, abrasive cloths, cleaners, or powders. If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel; scratches are almost impossible to remove.

OPERATING INSTRUCTIONS

General Tips and Suggestions

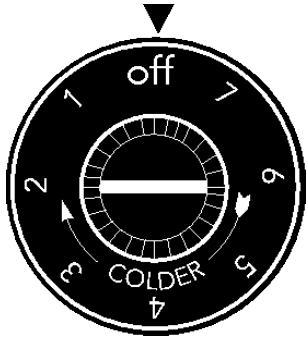
- After making a temperature adjustment, allow at least 2 hours for your unit to reach a new temperature setting.
- The motor will start and stop often. It must do this to maintain the temperature setting.
- Unplug the unit before working on anything with the electrical system.
- Exercise caution when sweeping, vacuuming, or mopping near the front of the unit. Damage to the grill and/or the light fixture switch can occur.
- Keep the unit level for proper ice maker operation.

Setting the Controls

The temperature control knob is located in the grille below the door. There is a pointer on the grille at the 12:00 position to indicate knob position. The "OFF" position will turn the refrigeration system off. Position 1 is the warmest setting and position 7 is the coldest. Wait at least 2 hours between temperature adjustments to find a temperature that suits you.

The refrigerator section temperature of the unit can be adjusted using the adjusting slide located in the left side and rear of the refrigeration section. Turn in the cold direction indicted to make the refrigeration section colder and the opposite to warm the refrigeration section.

FOR OUTDOOR UNITS - it is recommended that in temperatures above 110°F(43°C) and below 45°F (7.2°C) the unit be shut off. The normal operating range for the unit is between 60°F (15.6°C) and 100°F (37.7°C).



Defrosting

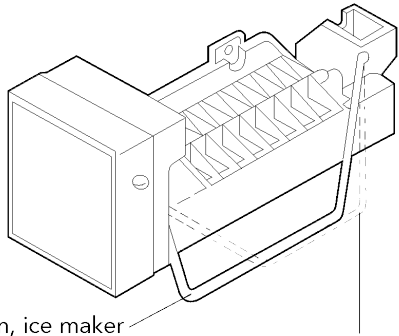
This unit uses an electronic control system to control both defrost and refrigeration functions. This feature eliminates the inconvenience of manual defrosting of the evaporator in normal conditions. If commodities or ice accidentally clog the drip tray, the obstruction must be removed for proper defrost performance. It is normal fro some water droplets to be left on the evaporator or drip tray. These will refreeze and be removed in the next defrost cycle.

Defrosting is factory set to run after the compressor has run approximately 12 hours. For climates with high humidity levels and/or repeated opening of the door, an optional 6-hour compressor run time is already programmed into the control. A switch will have to be set at the control for this change to take place. (Consult your dealer or authorized service center).


A drip tray heater is located in the unit for proper removal of condensation. The heater will remain on as long as the unit is plugged in. The control knob will not turn the heater off. Unplug or disconnect power to the unit if you are planning to leave the unit off or unattended for extended periods of time.

Ice Maker Operation


- Make certain water pressure is at least 20 psi and no more than 120 psi and is turned on.
- The unit must be installed level for proper icemaking operation.
- The bale arm must be down in its lowest position for the icemaker to operate.
- Make certain there are no obstructions in the fan inlet and outlet. The fan is located beside the ice maker at the top of the freezer section.
- When the freezer section and ice maker unit has sufficiently cooled, the ice maker will harvest ice cubes automatically.
- When the ice bucket is full, the ice maker will automatically shut off.
- You may manually stop the ice maker by raising the bale arm to the locking position at the up most position.



IMPORTANT: When operation of the appliance is to be discontinued for any length of time **or if temperatures are below 45°F (7.2°C) for outdoor units**, the ice cube cavity in the ice maker should be emptied and dried. The water supply and power supply should also be shut off and the ice bucket should be emptied and cleaned. If the ice is not used regularly, it will clump together with time. For best results, discard ice in the bin as required and allow the ice maker to make a new fresh batch of ice.

**CAUTION**

The ice maker must have all water drained and removed to prevent damages as well as possible water damage to the surrounding area in freezing conditions. These damages are not covered under warranty.

**WARNING**

Do not use any type of anti-freeze or other solutions as a substitution for properly draining the icemaker

Preparing the unit for storage

If the unit is move, not used for an extended period of time, or will be in an area that will be near freezing temperatures, it is necessary to remove remaining water in the ice-making system.

Draining and removing water from the ice-making system:

1. Turn off the water supply to the ice maker.
2. Unplug the unit from the electrical outlet.
3. Disconnect the water supply fitting at the inlet of the water valve.
4. Remove the lower back panel from the rear of the unit.
5. Disconnect the water valve’s outlet water line (clear plastic line) to the icemaker unit by loosening the compression nut on the bottom of the water valve. Drain the remaining water left in the water line trap area.
6. Reconnect the water valve outlet water line and tighten the compression nut to a watertight seal. DO NOT OVER TIGHTEN!
7. Reinstall the unit’s lower back panel.
8. Prop the door open for air circulation to prevent mold and mildew.
9. Leave the water supply line disconnected or reconnect the supply line and leave it shut off. DO NOT turn the water on and allow water to enter back into the water valve.

Clean the ice maker:

Cleaning the icemaker will help prevent mold and mildew growth as well as sanitize the unit for storage or when it is put back into service. Remove all ice from the ice storage bucket and wipe dry. With an absorbent towel, wipe out remaining water in the icemaker’s cavities as well as the outside of the icemaker unit. Refer to the label on the inside of the freezer door for further information.

To restart the ice maker:

1. Plug the unit into an electrical outlet.
2. Reconnect or turn on the water supply line.
3. Check the water inlet for any water leaks.
4. Set the thermostat knob away from the “OFF” position by turning clockwise.
5. Make certain that the icemaker units bale bar is down.
6. Your icemaker will need several hours to reach temperature before storing commodities and accumulate ice in the ice bucket.

INTERIOR LIGHT

**WARNING**

ELECTRICAL SHOCK HAZARD
Failure to disconnect the power cord when changing the light bulb may result in electrical shock.

**CAUTION**

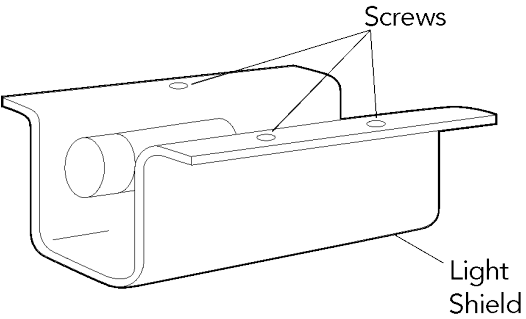
Never pour liquids directly onto light assembly

LIGHT BULB REPLACEMENT

**WARNING**

ELECTRICAL FIRE HAZARD
Do not replace bulb with a bulb higher than 15 watts.

This unit uses a 15-watt appliance bulb with an intermediate base located inside the light shield. The light shield is on the back of the unit and is held in place by the use of three screws. Remove the three screws and light shield to remove the light bulb. DO NOT replace the bulb with a bulb higher than 15 watts.



ENERGY SAVING TIPS

- Reduce door openings.
- Close the door as soon as you can.
- Keep the condenser coils on bottom of the unit clean. (See “Cleaning and Maintenance”.)
- Adjust the temperature control to a warmer setting when practical.
- Do not put hot foods in the unit.
- Install unit away from the stove or other heat sources.

CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly and kept clean.

Condenser

The condenser tubing inside the cabinet does not require frequent cleaning; however, satisfactory cooling depends on adequate ventilation over the coils. Be sure that nothing obstructs the required air flow openings in front of the cabinet. Spiders and insects can nest in and around the combination beverage center/ice maker causing damage to the unit. Frequently brush or vacuum lint and dirt from the condenser coils for efficient performance by unscrewing the grill on the bottom front of cabinet.

Cabinet

The cabinet can be washed with mild soap and water and thoroughly rinsed with clear water. Never use abrasive scouring powders.

Interior

Wash interior compartment with mild soap and water. Do not use abrasive powder, solvent, polish cleaner or undiluted detergent.

Stainless Steel Parts

All stainless steel parts should be wiped regularly with hot soapy water. Use a liquid cleaner designed for stainless steel when soapy water will not do the job. **Do not use** steel wool, abrasive cloths, cleansers, or powders. Do not permit citrus or tomato juice to remain on stainless steel surfaces, as citric acid will permanently discolor stainless steel.

Brass Parts

CAUTION: All brass parts are coated with an epoxy coating. **DO NOT USE BRASS OR ABRASIVE CLEANERS ON THE BRASS PARTS.** All brass parts should be wiped regularly with hot soapy water. When hot soapy water will not do the job, use every day non-abrasive household cleaners.

Door Gasket

The vinyl gasket may be cleaned with mild soap and water, a baking soda and water solution, or a mild scouring powder.

Painted Surfaces

Wash with warm soapy water. **DO NOT USE** steel wool, abrasive cleansers, ammonia, acids or commercial oven cleaners which may damage the finish.

TROUBLESHOOTING CHART

Problem	Possible Cause	Solution
Odor in cabinet	Interior needs cleaning.	Clean the interior using a solution of baking soda and war water or water and mild soap
Unit operates but does not produce any ice	The unit has just been started and it has been less than 24 hours.	Typical ice production is 2 lbs per day. Allow for the freezer section to reach temperature and the ice maker to cycle and accumulate ice.
	Water supply is not turned on.	Turn on water supply to the unit.
	Inadequate water pressure to unit.	Water pressure must be at a minimum 20 psi.
	The ice maker bale arm is in the uppermost position	When the ice maker arm is in the uppermost position, the ice maker is off. Flip the bale arm down to turn on the ice maker.
	Freezer section has not reached temperature.	Allow the freezer section to reach temperature.
	Thermostat control knob is too warm.	Turn the temperature control knob to a higher number to allow the unit to run colder. Allow 24 hours before readjusting the temperature control.
	Blower inlet and/or outlet is restricted.	Keep blower area clear from commodities for proper operation.
	Condenser fan air flow is restricted.	Make certain the grille in front of the unit is free and open for proper air circulation. Check and clean the condenser coil by removing the grille in the front of the unit. Clean the condenser with a vacuum and brush attachment.
	Room and/or water temperature is too warm.	Move the unit to an area where ambient temperature is below 90°F. The unit should not be placed next to a heat source such as an oven. Check for cold water connection.
Small ice cubes	Water input may require adjustment	Due to differing water pressures, the ice maker water input may require adjusting.
Noisy operation	Cabinet not level; weak floor structure.	Adjust the leveling legs on the unit. The unit must be locate on a sound and sturdy floor for proper operation.
	Water line tubing vibration	Adjust the tubing as necessary to prevent unwanted vibrations.
Ice cubes sticking together.	Ice consumption is low.	Use the ice in the bin frequently. Ice will stick together if left in insulated bin over long periods of time.
	Room temperature is too warm.	Move the unit to an area where temperature is below 90°F.

TROUBLESHOOTING CHART

Problem	Possible Cause	Solution
Moisture collects on outside surface of cabinet	Hot and humid conditions.	Extremely hot and humid conditions can cause condensation on the outside of unit. As humidity and/or temperature decreases, condensation will disappear
Moisture collects inside of the unit.	Too many door openings.	Limit the amount of door openings.
	Prolonged door openings	Limit the amount of time door is open.
	Hot and humid conditions.	Extreme hot and humid conditions. Move unit to a controlled environment. May consider having the defrost section changed from 12 to 6 hours.
	Defrost thermistor out of specification.	Consult dealer or servicer for diagnosis.
The unit is too warm or too cold.	Adjustment of the temperature control knob.	Adjust the temperature control to a warmer or colder setting and allow 24 hours before readjusting if necessary.
	Temperature control side in the refrigerator section too far open.	Adjust temperature control slide as necessary in the refrigerator section of the unit.
The unit is warm inside with the temperature control knob in the “OFF” position.	Drip tray heater is on.	The drip tray heater will remain energized with the control knob in the off position. Unplug the unit if storing or leaving the unit for extended periods of time.
Items on door shelf sometimes freeze.	The upper two shelves of the door freeze under warm conditions.	Turn the temperature control knob to a lower number or move the items to the refrigerator section.

DIAGNOSTIC LED

In the back in the grille, there is a diagnostic/status LED. This LED is used to help diagnosis any problem with the unit and to tell its status.

LED Status	Code/Problem
Not on or blinking	Unit does not have power
Steadily blinking once per second	Unit temperature control is in the “OFF” position
Continuously on	Unit is “ON” and operating correctly
2 blinks and pause; repeated pattern	Defrost thermistor out of range
3 blinks and pause; repeated pattern	Evaporator normal cycling thermistor out of range
4 blinks and pause; repeated pattern	Control potentiometer out of range
2 blinks, pause, 3 blinks, pause; repeated pattern	Both defrost and evaporator thermistor out of range

SERVICE INFORMATION

It is assumed that your combination beverage center/ice maker has been properly installed in accordance with all specifications and local codes and the appliance has been properly grounded. If your unit should fail to operate, review the troubleshooting chart before calling for service.

If service is required, call your dealer or authorized service agency.
The name of the authorized service agency can be obtained from the dealer or distributor in your area.

- Have the following information readily available.
- Model number
 - Serial number
 - Date purchased
 - Name of dealer from whom purchased

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range Corporation at 1-888-VIKING1 (845-4641), or write to:

VIKING RANGE CORPORATION
PREFERRED SERVICE
1803 Hwy 82W
Greenwood, Mississippi 38930 USA

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your combination beverage center/ice maker is located on the front of the unit at the base of the door frame.

Model Number _____ Serial Number _____

Date of Purchase _____ Date Installed _____

Dealer’s Name _____

Address _____

If service requires installation of parts, use only authorized parts to ensure protection under the warranty.

This manual should remain with the combination beverage center/ice maker for future reference.

UNDERCOUNTER/FREESTANDING COMBINATION BEVERAGE CENTER/ICE MAKER WARRANTY
(Units certified for Outdoor Use)

ONE YEAR FULL WARRANTY

Undercounter/freestanding combination beverage center/ice makers and all of their components and accessories, except as detailed below*, are warranted to be free from defects in material or workmanship under normal household use for a period of one (1) year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase.
ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

FIVE YEAR LIMITED WARRANTY

Any sealed refrigeration system component, as listed below, is warranted to be free from defective materials or workmanship in normal household use during the second through the fifth year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

Sealed Refrigeration System Components: Compressor, Evaporator, Condenser, Connecting Tubing, Dryer/Strainer

It is recommended that in temperatures above 100°F (37.8°C) and below 40°F (4.4°C) the unit be shut off. The normal operating range for the unit is between 60°F (15.6°F) and 100°F (37.8°C).

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, improper installation, improper operation or repair or service to the product by anyone other than an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from indoor units being used in outdoor situations. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Replacement of a component part includes its free installation. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part there of which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You, however, should return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described undercounter combination beverage center/ice maker are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.

UNDERCOUNTER/FREESTANDING COMBINATION BEVERAGE CENTER/ICE MAKER WARRANTY
(Units certified for Indoor Use)

TWO YEAR FULL WARRANTY

Undercounter/freestanding combination beverage center/ice makers and all of their components and accessories, except as detailed below*, are warranted to be free from defects in material or workmanship under normal household use for a period of two (2) years from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period

*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

SIX YEAR FULL WARRANTY

Any sealed refrigeration system component, as listed below, is warranted to be free from defective materials or workmanship in normal household use during the third through the sixth year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

Sealed Refrigeration System Components: Compressor, Evaporator, Condenser, Connecting Tubing, Dryer/Strainer

TWELVE YEAR LIMITED WARRANTY

Any sealed refrigeration system component, as listed above, which fails due to defective materials or workmanship in normal household use during the seventh through the twelfth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, improper installation, improper operation or repair or service to the product by anyone other than an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from indoor units being used in outdoor situations. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Replacement of a component part includes its free installation. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part there of which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You, however, should return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described undercounter combination beverage center/ice maker are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.

